

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application:

Listing of Claims:

1. (currently amended) Savoury food composition comprising 5-80% by wt of triglycerides of fatty acids, 5-70% by wt of an edible salt, 0.1-50% by wt of ~~herbs and/or spices and/or~~ tomato powder and/or vegetable pieces and/or monosodium glutamate, less than 10% wt of water,

wherein the amount of triglyceride of 3 saturated fatty acids of 16 or more carbon atoms (H3) and triglyceride of 2 saturated fatty acids of 16 or more carbon atoms and 1 cis-unsaturated fatty acid (H2U) taken together is at least 55% wt based on the total amount of triglycerides;

wherein the amount of palmitic fatty acid (C16:0) based on the total amount of fatty acids is between 30 and 70% wt;

 said composition being in the form of a particulate soup or sauce concentrate which yields a soup or sauce upon mixing and heating with an aqueous liquid,

 said composition being substantially free from animal fat; and

 wherein said composition is particulate matter; wherein said particulate matter comprises flakes, granules, powder, cubes, pellets, tablets.

2. (original) Composition according to claim 1 wherein said amount of H3 + H2U is at least 65% wt based on the total amount of triglycerides.

3. (previously presented) Composition according to claim 1, wherein the amount of triglyceride of 3 saturated fatty acids of 16 or more carbon atoms (H3) is at least 15% wt based on the total amount of triglycerides.
4. (previously presented) Composition according to claim 1, wherein the amount of triglyceride of 2 saturated fatty acids of 16 or more carbon atoms and 1 cis-unsaturated fatty acid (H2U) is at least 40% wt based on the total amount of triglycerides.
5. (canceled)
6. (previously presented) Composition according to claim 1, wherein the amount of H is between 60 and 75% wt based on total amount of fatty acids.
7. (previously presented) Composition according to claim 1, wherein the amount of U is between 20 and 45% wt based on total amount of fatty acids.

8-11 (canceled)

12. (previously presented) Composition according to claim 1 in the form of a bouillon or broth cube, which yields a bouillon or broth upon mixing and heating with an aqueous liquid.